

TITLE

A CANOLA VARIETY PRODUCING A SEED  
WITH REDUCED GLUCOSINOLATES AND LINOLENIC ACID  
YIELDING AN OIL WITH LOW SULFUR, IMPROVED SENSORY  
CHARACTERISTICS AND INCREASED OXIDATIVE STABILITY

ABSTRACT OF THE INVENTION

A canola line has been stabilized to produce seeds having an  $\alpha$ -linolenic acid content of less than that of generic canola oil, more preferably less than or equal 10 to about 7%  $\alpha$ -linolenic acid relative to total fatty acid content of said seed and a total glucosinolate content of less than 18  $\mu\text{mol/g}$  of defatted meal, more preferably less than or equal to about 15  $\mu\text{mol/g}$  of defatted meal. This canola line has reduced sulfur 15 content of less than or equal to 3.0 ppm, improved sensory characteristics and increased oxidative stability.

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35 BCS